

NEWTOWN DISTRICT DEPARTMENT OF HEALTH

Pursuant to the Public Health Code (PHC) Section 19-13-B42(s)(8)(A) and 19-13-B42(t)(7)(A) the Certified Food Protection Manager (CFPM), (formerly Qualified Food Operator) is responsible for ensuring training of food preparation personnel. The food employee training program and training record shall be maintained by the CFPM and made available to the local health department upon request.

Name of Establishment: _____

Address of Establishment: _____

Employee Name: _____

Duties: _____ **Date of Hire:** _____

Employee Training Record

Training Topics	Date Complete	CFPM Initials	Employee Initials
1. Food Temperature Control			
a. Cooking Temperatures			
b. Hot & Cold Holding			
c. Rapid Cooling & Reheating			
d. Food Thermometer Use, Storage, Sanitation & Calibration			
2. Food Protection			
a. Washing Fruit & Vegetables			
b. Protection from Bare Hand Contact			
c. Protection from Cross Contamination			
d. Covering Food & Protection from Other Sources of Contamination			
3. Personal Health & Cleanliness			
a. Employee Sick Leave, Restricting Ill Food Workers from Food Service Duties & Reporting Illness to Health Jurisdiction			
b. Handwashing Requirements, Facilities & Procedures			
c. Good Hygienic Practices			
4. Sanitation of the Facility, Equipment, Supplies & Utensils			
a. Sanitization Requirements and Procedures			
b. Cleaning Schedule and Procedures for Food and Non-food contact Surfaces			
c. Proper Use of the 3-bay Sink & Dish Machine			
5. Allergens			